

# You don't need to be convinced that your customers want the best...show them the mark that proves it!

The U.S. Grade A mark means many things. It gives your customer important information about the product they're about to purchase. It tells them about the:

- 🛡️ Sanitation of the company facility that produced it – it passed our HIGH standards.
- 🛡️ Hygienic handling of the product by the company's personnel – we have STRINGENT standards for that, too!
- 🛡️ Workmanship of the product – QUALITY COUNTS!
- 🛡️ Flavor and odor – "Just out of the water" taste and smell – SUPERB!

## Here are the benefits:

- 🛡️ Provides evidence of high quality on your:
  - retail packages
  - shipping cartons
  - advertising and promotional material
- 🛡️ Enhances buyer/seller confidence
- 🛡️ Displays cooperative efforts with the Federal Government

Make the Seafood Inspection Program **YOUR** partner in winning your customers with **QUALITY!**

**800-422-2750**



**If you're a  
seafood processor,  
use it!**

**If you're a  
seafood buyer,  
request it!**

**See our  
Approved List for  
those companies pro-  
ducing U.S. Grade A  
products.**



*"For seafood, quality can't  
be added, but it can be  
easily forever lost."*

**Anonymous**

For more information contact:

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Visit Our Web Site:  
[seafood.nmfs.gov](http://seafood.nmfs.gov)

**IT MAY BE SAFE...  
BUT IS IT THE BEST?**



**U.S. Department of Commerce  
Seafood Inspection Program**